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5 Foodborne Illness Risk Factors - *SEE HANDOUT*

1. Poor personal hygiene
2. Improper holding temperatures
3. Inadequate cooking
4. Contaminated equipment
5. Food from unsafe sources

5 Key Public Health Interventions

1. Employee Health Policy – *SEE HANDOUT (FDA 1-B)*
 - Tell Us If You're Ill Poster – *SEE HANDOUT*
 - Sick employees restricted
 - Conditions or symptoms reported
 - Indicators working while ill
2. Demonstration of Knowledge
3. Controlling Hands as a Vehicle of Contamination
4. Time and Temperature Parameters for Controlling Pathogens
5. Consumer Advisory – *SEE HANDOUT*

New Food Inspection Report Form – NO PASS or FAIL - *SEE HANDOUT*

- Focus on foodborne illness risk factors, public health interventions and good retail practices when conducting inspections

Correction of Violations

1. **Priority (P)** contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazards. Includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling and handwashing.
(Corrected on site or within 3 calendar days)
2. **Priority Foundation (PF)** supports, facilitates or enables one or more priority items. Includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling.
(Corrected on site or within 10 calendar days)
3. **Core (C)** not designated as a Priority or a Priority Foundation. Includes an item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance. (Corrected within 90 calendar days)

Time/Temperature Control for Safety Food (TCS) - formerly "Potentially Hazardous Food" (PHF)

A food that requires time/temperature control for safety (TCS) to limit disease-causing bacteria and viruses from making people ill.

- An animal food that is raw or heat-treated
- A plant food that is heat-treated (e.g. open can of green beans)
- Raw seed sprouts
- Cut melons
- Cut leafy greens (e.g. lettuces, spinach and cabbage) - does not include herbs such as cilantro or parsley
- Cut tomatoes
- Garlic-in-oil mixtures

Inspection Item 1 - Person in Charge (PIC) – Knowledge – 2-102.11 (PF) - *SEE HANDOUT*

- Prevention of foodborne diseases
- Personal hygiene & sanitation practices
- Major food allergens and symptoms
- Time/Temperature relationships
- Reporting requirements for PICs, food employees and conditional employees

Inspection Item (1) - Person in Charge (PIC) – Duties - 2-103.11 (PF) - SEE HANDOUT

- Authorized personnel only in food prep, storage & dish wash areas
- Employees & other persons (delivery/Pest Control Operator-PCO) comply with Code
- Handwashing & monitoring
- Inspection per receiving, approved source, temperature
- Proper cooking temperatures & cooling procedures
- Customers informed of consumer advisory (raw/partially cooked)
- Employees properly sanitizing equipment & utensils
- Employees properly trained and aware of employee health policy

Inspection Item (2) - Certified Food Protection Manager (CFPM) – 2-102.12 (C) - SEE HANDOUT

The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. (Medium and High Category Facilities)

This is a Core (C) item and must be corrected in 90 calendar days. A follow-up inspection will be conducted in 60 days to verify enrollment in an approved course or manager can email/fax (847.984.5622) the proof of enrollment to the inspector. The 5-year certificate must be provided to correct the violation. If no certified manager is provided at 90 days, an office hearing will occur.

Inspection Item (5) - Clean-up of Vomiting and Diarrheal Events - 2-501.11 (PF) - SEE HANDOUT

A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (Priority Foundation)

Inspection Item (9) - Preventing Contamination from Hands – 3-301.11 (P) - SEE HANDOUT/APPLICATION

Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

Inspection Item (10) - Handwashing Signage - 6-301.14 (C) – SIGNS AVAILABLE

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

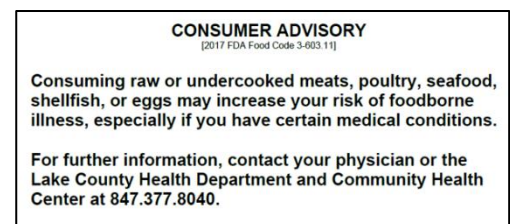


Inspection Item (24) - Time as a Public Health Control (TPHC) - 3-501.19 - SEE HANDOUT

- Cold TCS foods may be held out of temperature (above 41°F) for a maximum of **six hours**, as long as the temperature does not exceed 70°F at any period.
- Hot TCS foods may be held out of temperature (below 135°F) for maximum of **four hours**.

Inspection Item (25) - Consumer Advisory Location – 3-603.11 (PF)

Disclosure of raw or undercooked animal-derived foods or ingredients and reminders about the risk of consuming such foods belong at the point where the food is selected by the consumer. Both the disclosure and the reminder need to accompany the information from which the consumer makes a selection. That information could appear in many forms such as a menu, a placarded listing of available choices, or a table tent.



Inspection Item (28) - Poisonous or Toxic Material Containers - 7-203.11(P)

A container previously used to store poisonous or toxic materials may not be used to store, transport, or dispense food.

Inspection Item (28) - Chemicals for Washing, Treatment, Storage & Processing Fruits & Vegetables – 7-204.12 (P)

Chemicals, including those generated on-site, used to wash or peel raw, whole fruits and vegetables or used in the treatment, storage, and processing of fruits and vegetables shall: (A) Be an approved food additive listed for this intended use in 21 CFR 173, (B) Be generally recognized as safe (GRAS) for this intended use or (C) Be the subject of an effective food contact notification for this intended use (only effective for the manufacturer or supplier identified in the notification), and (D) Meet the requirements in 40 CFR 156 Labeling Requirements for Pesticide and Devices

Inspection Item (29) - Variance Requirement - Specialized Processing Methods – 3-502.11 (PF)

- Smoking (preservation)
- Curing
- Using Food Additives/Adding Components (vinegar)
- Operating Molluscan shellfish life-support system display tank (human consumption)
- Reduced Oxygen Packaging (ROP) TCS foods
- Custom processing animals for personal use
- Sprouting seeds/beans
- Preparing food by other method determined to require a variance



Inspection Item (37) - Food Labels – 3-602.11 (PF/C)

Food packaged in a food establishment, shall be labeled. Label information shall include:

- 1) The common name of the food (i.e. yogurt)
- 2) If made from two or more ingredients, a list of ingredients and sub- ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food
- 3) Net quantity of contents;
- 4) The name and place of business of the manufacturer, packer, or distributor;
- 5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.

Inspection Item (41) - Wiping Cloth Buckets – 3-304.14 (C)

Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.

Inspection Item (57) - Food Handlers - 750.3430 (C) – SEE HANDOUT (FOOD HANDLER VS CFPM)

All food handlers have food handler training, unless they have CFPM certificate. New employees shall receive training within 30 days after employment and every three years after the initial training.

Inspection Item (58) - Allergy Awareness Training (PA 100-367) – July 1, 2018 – SEE HANDOUT

All CFPMs working in **high risk** restaurants. Certificate of course completion must be kept at the establishment, made available to the health inspector upon request and is an item on the inspection report.

1. AllerTrain® Program - <http://allertrain.com/>
2. ServSafe™ Allergens Online Course - <https://www.servsafe.com/allergens>

Excludes grocery stores, convenience stores, daycares, schools, assisted living or long-term care facilities, food handlers (those without CFPM certifications), and certified food protection managers for risk category **medium** or **low risk** establishments.

Inspection Item (58) - Food Allergy Awareness Signage (PA 101-0495) – July 1, 2020 – SEE HANDOUT

Requires a restaurant (RTE 51% total sales excluding liquor) to prominently display signage indicating to guests and employees that any information regarding food allergies must be communicated to the restaurant's certified food protection manager or person in charge. Compliance (one of following):

- 1) A restaurant posts the signage IDPH created and it is posted in an area where consumers can easily see it
- 2) A multi-state business or franchisee that has an internal policy that requires a notice to be displayed or statement regarding food allergies to be provided on the menu
- 3) A restaurant displays a notice regarding food allergies or provides a statement regarding food allergies on its menu that was approved in another state prior to August 23, 2019



NOTICE TO CONSUMERS

Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.

**This notice is mandatory for licensed businesses that sell food or beverages for consumption on the premises.001-0001-0001

Foodborne Illness Risk Factors

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Did You Know...

The Centers for Disease Control and Prevention (CDC) estimates there are 48 million people in the United States who get foodborne illnesses each year. These illnesses result in an estimated 128,000 hospitalizations and 3,000 deaths. The top 5 factors contributing to these illnesses are:

1. Poor Personal Hygiene

Poor personal hygiene practices serve as the leading cause of foodborne illnesses. Food establishments must promote a culture of food safety by developing an employee illness policy, proper handwashing procedures, and a no barehand contact policy with ready to eat foods.



2. Improper Holding Temperatures

Cold foods shall maintain $\leq 41^{\circ}\text{F}$ and hot foods shall maintain $\geq 135^{\circ}\text{F}$. If foods stay in between those temperatures for any period, ensure they are time and temperature controlled and documented. Time and temperature control for safety (TCS) foods must be date marked and stored no longer than 7 days. Remember, first day of preparation or when a food package is opened, counts as day 1. When in doubt, throw it out!

3. Improper Cooking Temperatures

The Food and Drug Administration has established minimum internal cooking temperatures for foods to ensure pathogen counts are reduced to safe levels. Ensure metal stem thermometers are conveniently stored and accessible for employees to monitor final cooking temperatures.

4. Contaminated Equipment/Cross-Contamination

Cross contamination can occur from a variety of sources, including chemical and raw foods. To prevent the spread of harmful pathogens, all equipment and utensils shall be properly cleaned and sanitized. Ensure sanitizer solutions are monitored using their appropriate test strips. Low sanitizer concentrations will fail in effectively removing pathogens from surfaces, while high concentrations will leave a toxic residue.

5. Food from Unsafe Sources

All foods distributed in licensed food establishments must be obtained from approved sources that comply with applicable laws and regulations. All food shall be inspected upon delivery to ensure proper temperatures, it's condition and overall sanitation.

Please (Por favor)...



LakeCounty
Health Department and
Community Health Center

Tell us if you are ill

(Diganos si esta enfermo)



Many food poisoning incidents are caused by food handlers who have continued to handle food after falling ill themselves.

La mayoría de las epidemias de enfermedades producidas por comidas contaminadas son causadas por empleados que continúan trabajando con comidas estando enfermos.

If you know you are suffering from, are a carrier or have symptoms of a foodborne illness especially vomiting or diarrhea you must:

Si usted tiene vómitos, diarrea, ictericia (amarillo alrededor de los ojos) y dolor estomacal usted debe:

- ✓ **Report this to your supervisor** (Reportárselo a su supervisor)
- ✓ **Not engage in food handling** (No debe tocar ninguna comida)
- ✓ **If performing alternative duties, take all practicable measures to prevent food from being contaminated** (Si realiza tareas alternativas, tome todas las medidas prácticas para evitar que los alimentos no se contaminen)



FORM 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (*such as boils and infected wounds, however small*)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella* Typhi), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the **Food Code** and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) _____

Signature of Conditional Employee _____ **Date** _____

Food Employee Name (please print) _____

Signature of Food Employee _____ **Date** _____

Signature of Permit Holder or Representative _____ **Date** _____



Instructions: The Employee Health Check tool allows management to track each employee's health daily and/or weekly before the start of their shift. Employees must answer questions on current illness by circling (Y)- Yes or (N) - No. They must provide a signature to verify that the answers indicated are true.

DATE: _____ EMPLOYEE: _____	DATE: _____ EMPLOYEE: _____
SHIFT START TIME: _____ SHIFT LEADER: _____	SHIFT START TIME: _____ SHIFT LEADER: _____
Y N Have you had symptoms within the last 24 hours (<i>such as vomiting, diarrhea, jaundice, sore throat with fever, and/or a skin infection with open sores</i>)?	Y N Have you had symptoms within the last 24 hours (<i>such as vomiting, diarrhea, jaundice, sore throat with fever, and/or a skin infection with open sores</i>)?
Y N Have you been diagnosed with a foodborne illness or exposed to an outbreak?	Y N Have you been diagnosed with a foodborne illness or exposed to an outbreak?
Y N Has anyone you lived with been diagnosed with a foodborne illness or exposed to an outbreak?	Y N Has anyone you lived with been diagnosed with a foodborne illness or exposed to an outbreak?
I verify that all answers are true. SIGNATURE: _____	I verify that all answers are true. SIGNATURE: _____

Instructions: Use this log to monitor employee absences due to illness. Tracking absences will enable your establishment to better control the spread of foodborne illnesses. Please review and refer to your establishment's Employee Health Policy.

[illegible]

Norovirus Guidelines for Food Service



LAKE COUNTY HEALTH DEPARTMENT/COMMUNITY HEALTH CENTER
500 W. Winchester Road, Suite 102 Libertyville, IL 847-377-8020

What is Norovirus?

Norovirus is a very contagious virus that is the most common cause of gastroenteritis, which is the inflammation of the stomach and intestines. As few as 10 viral particles may be enough to infect a person. Its name is from the original strain, Norwalk virus, which caused an outbreak on Halloween in Norwalk, Ohio in 1968. More commonly known as the stomach flu, Norovirus infections are most common during winter months. Like all viruses, Norovirus cannot be treated with antibiotics or grow outside the human body, but can survive up to a week on inanimate objects such as door handles and bathroom surfaces.

What are the symptoms and how does it spread?

Once the virus enters the body, symptoms usually occur between 24 and 50 hours. Symptoms will usually last 1-3 days.

Common symptoms:

- nausea, diarrhea, vomiting, abdominal cramps
- these symptoms may be accompanied by headache, chills, fever, muscle aches

Outbreaks caused by Norovirus often result from person to person spread such as direct contact with an infected person or from consumption of contaminated food, ice or drinks. Contaminated environmental surfaces, such as door handles and stair railings, may also act as a source of exposure by touching a contaminated surface and then putting hands in the mouth, nose or on the face.

What are the risks?

A Norovirus infection will usually pass naturally in 1-3 days. Excessive vomiting and diarrhea can create dehydration from rapid water loss throughout the body. It is important for those infected to drink lots of fluids, like water and non-acidic juice that will replenish essential salts, electrolytes, and sugars without further upsetting the stomach. An infection can become a serious health hazard to high-risk populations such as the elderly, young children, and people with already weakened immune systems.

How can Norovirus be prevented?

As with any health hazard, it is best to prevent a Norovirus outbreak before it spreads and becomes a problem for the entire community. Here are simple ways to prevent exposures:

- Wash your hands! Wash frequently with soap and warm water, especially after using the bathroom, sneezing or coughing.
- Disinfect all common area surfaces, such as dining room tables and door knobs that people commonly touch. Keep the bathroom and kitchen areas clean and sanitized.

- Wash fresh produce and prepare foods safely. Keep food out of the danger zone (41-135°F) and always make sure meat and fish are cooked thoroughly.
- Keep sick people home until symptoms have subsided for 24 hours. If someone is a food handler, they should stay home for 48 hours.

How to disinfect for Norovirus?

Chlorine bleach (sodium hypochlorite) is the most effective disinfectant against Norovirus.

For cleaning spills of vomit or diarrhea, a two-step process should be used:

*Use personal protective equipment, such as gloves and masks.

1. Pre-cleaning of visible debris with absorbent material (double layer and placed in a plastic bag to minimize exposure to airborne particles).
2. Liberally disinfect area and objects surrounding the contamination with a chlorine bleach solution at the correct concentration.

Disinfection guidelines:

Proper Bleach Use with 8.25% sodium hypochlorite

Purpose	Final ppm	Dilution	Contact time	Follow up procedure
Norovirus Disinfecting (examples: Norovirus outbreak or gastrointestinal outbreak of unknown etiology)	5000	1 cup bleach: 1 gallon water**	1 minute	Air dry or dry with paper towel. Food contact surfaces must be rinsed and sanitized.

Disinfection Precautions:

Product label must contain language stating approval for use in (FDA or USDA) food facilities and provide appropriate directions for further information on approval for use on food contact surfaces and/or in food service facilities. There are numerous commercially available products that EPA has registered as appropriate for disinfection for norovirus; here is the link to these listings:


<http://www.epa.gov/pesticide-registration/list-g-epa-registered-hospital-disinfectants-effective-against-norovirus>

A bleach solution must be changed every 30 minutes with a new cloth towel used to prevent contamination.

Examples of items to disinfect:

Doorknobs, faucets, sinks, toilets, phones, counters, chairs, dining room tables, hand rails, light switches, keyboards, aprons, uniforms, ice machines, etc.

IF YOU HAVE ANY QUESTIONS OR CONCERNS
PLEASE CALL OUR OFFICE AND ASK FOR THE FOOD PROGRAM AT 847-377-8020

 Lake County Health Department and Community Health Center		Lake County Health Department and Community Health Center 500 West Winchester Road Suite 102 Libertyville, IL 60048		No. of Risk Factor/Intervention Violations 8		Date 10/30/2018	
Establishment [REDACTED]		License/Permit # [REDACTED]		No. of Repeat Risk Factor/Intervention Violations 0		Time In 09:55 PM	
Street Address [REDACTED]		Permit Holder [REDACTED]		Risk Category Medium		Time Out 10:40 PM	
City/State [REDACTED]		ZIP Code [REDACTED]		Purpose of Inspection Routine			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
 Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R	Compliance Status		COS	R
SUPERVISION				PROTECTION FROM CONTAMINATION			
1	IN OUT			15	IN OUT N/A N/O		X
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	IN OUT N/A			16	IN OUT N/A		
Illinois Food Service Sanitation Manager Certification				Food-contact surfaces: cleaned & sanitized			
EMPLOYEE HEALTH				TIME/TEMPERATURE CONTROL FOR SAFETY			
3	IN OUT			17	IN OUT		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned & unsafe food			
4	IN OUT			18	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper cooking time & temperatures			
5	IN OUT			19	IN OUT N/A N/O		X
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
GOOD HYGIENIC PRACTICES				Proper cooling time and temperature			
6	IN OUT N/O		X	20	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures			
7	IN OUT N/O			21	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
PREVENTING CONTAMINATION BY HANDS				Proper date marking and disposition			
8	IN OUT N/O			22	IN OUT N/A N/O		
Hands clean & properly washed				Time as a Public Health Control; procedures & records			
9	IN OUT N/A N/O			CONSUMER ADVISORY			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Consumer advisory provided for raw/undercooked food			
10	IN OUT		X	HIGHLY SUSCEPTIBLE POPULATIONS			
Adequate handwashing sinks properly supplied and accessible				26 IN OUT N/A			
APPROVED SOURCE				Pasteurized foods used; prohibited foods not offered			
11	IN OUT			FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES			
Food obtained from approved source				27 IN OUT N/A			
12	IN OUT N/A N/O			Food additives: approved and properly used			
Food received at proper temperature				28 IN OUT N/A			
13	IN OUT			Toxic substances properly identified, stored, & used			
Food in good condition, safe, & unadulterated				CONFORMANCE WITH APPROVED PROCEDURES			
14	IN OUT N/A N/O			29 IN OUT N/A			
Required records available: shellstock tags, parasite destruction				Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in appropriate box for COS and/or R COS=corrected on site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
SAFE FOOD AND WATER				PROPER USE OF UTENSILS			
30	Pasteurized eggs used where required			44	Utensils, equipment & linens: properly stored, dried, & handled		
31	Water & ice from approved source			45	X Single-use/single-service articles: properly stored & used		
32	Variance obtained for specialized processing methods			46	Gloves used properly		
FOOD TEMPERATURE CONTROL				UTENSILS, EQUIPMENT, AND VENDING			
33	Proper cooling methods used; adequate equipment for temperature control			47	X Food & non-food contact surfaces cleanable, properly designed, constructed & used		
34	Plant food properly cooked for hot holding			48	Warewashing facilities: installed, maintained & used; test strips		
35	Approved thawing methods used			49	X Non-food contact surfaces clean		
36	Thermometers provided & accurate			PHYSICAL FACILITIES			
FOOD IDENTIFICATION				50	X Hot & cold water available; adequate pressure		X
37	Food properly labeled; original container			51	Plumbing installed; proper backflow devices		
PREVENTION OF FOOD CONTAMINATION				52	Sewage & waste water properly disposed		
38	Insects, rodents, & animals not present			53	Toilet facilities: properly constructed, supplied, & cleaned		
39	X Contamination prevented during food preparation, storage & display	X		54	Garbage & refuse properly disposed; facilities maintained		
40	X Personal cleanliness	X		55	X Physical facilities installed, maintained & clean		
41	Wiping cloths: properly used & stored			56	Adequate ventilation & lighting; designated areas used		
42	Washing fruits & vegetables			EMPLOYEE TRAINING			
PROPER USE OF UTENSILS				57	All food employees have food handler training		
43	In-use utensils: properly stored			58	Allergen training as required		

Food Establishment Inspection Report

Page 2 of 2

Establishment: [REDACTED]

License/Permit #: [REDACTED]

Date: 10/30/2018

Water Supply: ☒ Community ☐ Non-Community ☐ Licensed Non-Community Waste Water System: ☒ Community ☐ On-Site ☐ IEPA System

Sanitizer:

Temperature Logs in Use: ☐

Location	Method	Sanitizer Type	Concentration (PPM)	Heat(F)

CFPM Verification (name, expiration date, ID#):

Presentation Type:	DEMONSTRATION	Number Attended:	2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
BEEF/REACH-IN COOLER	41.00°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
1	2-103.11 (A): The PERSON IN CHARGE shall ensure that: (A) FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters. There is evidence of living/sleeping quarters in facility. PIC shall ensure that the food service operation is separated from any living or sleeping quarters. - CORRECT BY NEXT ROUTINE INSPECTION
6	2-401.11: (A) An EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result. (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. Employees were found eating/drinking in the dry storage area. The drink has been removed. The employee has properly washed his or her hands. - CORRECTED
10	5-202.12 (A): (A) A HANDWASHING SINK shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. Hot water at 54 F at the hand sink. Provide water of at least 100 deg F through a mixing valve or combination faucet. - CORRECTED
15	Single-use gloves being used for more than one task, employee handled raw food then ready to eat foods. Change gloves between tasks. - CORRECTED
19	3-403.11 (B): (B) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 165°F and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. Hot dog is at 125 F. - CORRECTED
28	7-207.11 (B): (B) Medicines that are in a FOOD ESTABLISHMENT for the EMPLOYEES' use shall be labeled and located to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. Personal medications are not properly labeled, also located on the prep table. Personal medications properly labeled to prevent contamination. - CORRECTED
29	4-204.110(B): (B) MOLLUSCAN SHELLFISH life-support system display tanks that are used to store or display shellfish that are offered for human consumption shall be operated and maintained in accordance with a VARIANCE granted by the REGULATORY AUTHORITY and a HACCP PLAN that: (1) Is submitted by the LICENSE HOLDER and APPROVED; and (2) Ensures that: (a) Water used with FISH other than MOLLUSCAN SHELLFISH does not flow into the molluscan tank, (b) The safety and quality of the shellfish as they were received are not compromised by the use of the tank, and (c) The identity of the source of the SHELLSTOCK is retained. Molluscan shellfish tanks are operated without a variance and HACCP plan approved by the Health Department. Submit a HACCP plan application to the regulatory authority for approval. - CORRECT BY: Nov 2, 2018
29	3-404.11 (B): JUICE PACKAGED in a FOOD ESTABLISHMENT shall be: (B) Labeled, if not treated to yield a 5-log reduction of the most resistant microorganism of public health significance: "WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems." Packaged juice is not labeled with a warning. Packaged juice labeled with warning. - CORRECTED
39	3-305.11 (A) (B) (C): (A) FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. Food stored on the floor in the walk-in cooler. Store containers at least 6 inches off the floor. - CORRECTED
40	2-302.11 (A) (B): (A) FOOD EMPLOYEES shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough. (B) Unless wearing intact gloves in good repair, a FOOD EMPLOYEE may not wear fingernail polish or artificial fingernails when working with exposed FOOD. Observed employee with long fingernails handling raw beef. - CORRECTED
45	4-903.11(A)(1)(2)(3): (A) Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. Single service articles/utensils not dispensed properly. - CORRECT BY NEXT ROUTINE INSPECTION
45	4-903.11(A)(1)(2)(3): (A) Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: (1) In a clean, dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least 6 inches above the floor. Single service articles/utensils not dispensed properly. - CORRECT BY NEXT ROUTINE INSPECTION
47	4-101.17 (A): (A) Wood and wood wicker may not be used as a FOOD-CONTACT SURFACE. (B) Hard maple or an equivalently hard, close-grained wood may be used for: (1) Cutting boards; cutting blocks; bakers' tables; and UTENSILS such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and (2) Wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230°F or above. (C) Whole, uncut, raw fruits and vegetables, and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used. (D) If the nature of the FOOD requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw FOOD may be kept in: (1) Untreated wood containers; or (2) Treated wood containers if the containers are treated with a preservative that meets the requirements specified in CFR - Preservatives for wood. A food service facility is using a wooden bakers table made out of pine or other soft wood. Soft wood will deteriorate over time causing the surface to become difficult to clean. Remove from use and replace with equipment that is durable and easily cleanable meeting National Sanitation Foundation/ANSI standards. - CORRECT BY NEXT ROUTINE INSPECTION
49	4-601.11: (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. Stock pot has grease deposit in the clean dish area. - CORRECT BY: Nov 2, 2018
50	5-103.12: Water under pressure shall be provided to all fixtures, EQUIPMENT, and nonfood EQUIPMENT that are required to use water except that water supplied to a TEMPORARY FOOD ESTABLISHMENT or in response to a temporary interruption of a water supply need not be under pressure. A water supply under pressure is not available at kitchen hand sink. Hot water system must be repaired or upgraded to provide an adequate supply of hot water at all times. - CORRECTED
55	6-201.16: (A) Wall and ceiling covering materials shall be attached so that they are EASILY CLEANABLE. (B) Except in areas used only for dry storage, concrete, porous blocks, or bricks used for indoor wall construction shall be finished and SEALED to provide a SMOOTH, nonabsorbent, EASILY CLEANABLE surface. Walls and ceilings in food prep area are not smooth, durable, non-absorbent and easily cleanable. - CORRECT BY NEXT ROUTINE INSPECTION

Person In Charge (Signature)

Inspector

Follow-up: ☐ Yes ☐ No

Follow-up Date:

Person in Charge (PIC)

Food Code Requirement (2-101.11, 2-102.11, 2-102.12, 2-103.11)

The 2017 FDA Food Code requires a designated Person in Charge (PIC) to be in the food establishment during all hours of operation. The PIC shall be present at all hours of operation, they shall demonstrate knowledge of foodborne illness prevention, and perform his or her rightful duties to ensure food safety. Supervision and active managerial control serve as the two of the most critical aspects to ensure a food safety management system is present and maintained.

Determining Compliance

The PIC must demonstrate their knowledge in food safety by:

1. Being a certified food protection manager (CFPM) by passing a test from an accredited program,
2. Complying with the food code and having no priority item violations during the current inspection,
3. Correctly responding to questions regarding food safety principles and practices asked by LCHD.

Verifying Knowledge

If neither the compliance or certification requirement is met, the PIC must correctly respond to food safety questions asked by LCHD.

The questions shall be:

- Applicable to the job position and operations,
- Guided to reveal whether the PIC is able to understand and enforce food safety practices, and
- open-ended.

Why is having a PIC so important?

The purpose of a PIC is to ensure there is sufficient active managerial control (AMC) to prevent the occurrence of foodborne illnesses (FBI). AMC is the purposeful incorporation of actions or procedures by industry management into the operation of their businesses to control foodborne illness risk factors. It embodies a preventative, rather than a reactive, approach to food safety through a continuous system of monitoring and verification.

Person in Charge Definition:

Individual present at a food establishment who is responsible for the operation at the time of inspection.

Approved Courses:

To meet the criteria of demonstration of knowledge through compliance, the PIC must be a certified food protection manager. The following are ANSI accredited food manager courses:

1. ServSafe®
2. National Registry of Food Safety Professionals
3. StateFoodSafety
4. Prometric Inc.
5. 360° Training

See next page for sample questions which will be asked by inspectors if the food establishment has priority item violations or no certified food protection manager.

PIC Question Examples for Demonstration of Knowledge

EMPLOYEE HEALTH - [2-201.11(C)(1-3)]

- What do you do when an employee calls in sick?
- What do you do if an employee comes to work sick or gets sick at work?
- When do you restrict/exclude ill employees?
- How do you respond to vomit or diarrheal incidents that occur at work?
- What actions do you take if an employee tells you they have been diagnosed with an illness communicable through food? Such as Norovirus, E. coli, Salmonella, etc.

REASON FOR TEMPERATURE CONTROL - [2-201.11(C)(4)]

- Why do time-temperature control for safety (TCS) foods (formally known as potentially hazardous foods) need to be kept out of the “danger zone?”
- Why is it unsafe to keep TCS foods at room temperature too long?

CONSUMPTION OF RAW FOOD - [2-201.11(C)(5)]

- What are the hazards of serving raw or undercooked TCS foods?
- What TCS foods do you serve raw or undercooked?

TCS TIME AND TEMPERATURE - [2-201.11(C)(6-7)]

- What are your cooling procedures for _____? (fill in the blank with the appropriate food)
- What are your hot holding procedures?
- Describe your methods for preparing _____ (fill in the blank with the appropriate food) How do you know if TCS foods are cooked to the proper temperature?
- To what temperature do you cook _____? (fill in the blank with the appropriate food)
- What do you do with foods that aren't at the proper temperature?
- What are your reheating procedures?
- What temperature do you keep cold foods?
- How is this verified?
- Do you have thermometers for checking the temperature of TCS foods?
- How often are your thermometers calibrated?

CROSS CONTAMINATION / HAND CONTACT / HANDWASHING - [2-201.11(C)(8)]

- Why should food employees prevent cross contamination?
- What steps do you take to prevent cross contamination?
- What do food workers use to handle ready to eat foods?
- Where and when do food workers wash their hands?
- Describe the employee handwashing procedure.
- What is your monitoring procedures for handwashing?

EQUIPMENT AND FOOD SAFETY - [2-201.11(C)(9)]

- Why is it important to have handwashing sinks located near all food preparation areas?
- What are the food safety hazards associated with equipment not clean or in good repair?

CLEANING AND SANITIZING - [2-201.11(C)(10)]

- How do you clean and sanitize equipment and utensils?
- What kind of sanitizer do you use and how do you determine its strength?

WATER SOURCE / BACKFLOW PREVENTION - [2-201.11(C)(11)]

- What is your water source?
- What steps do you take to avoid cross connections in this facility?

CHEMICALS - [2-201.11(C)(12)]

- How do you store poisonous or toxic materials?
- What toxic chemicals are used in the establishment?
- Where are they stored?

CRITICAL CONTROL POINTS (FOR FACILITIES WITH HACCP PLANS) - [2-201.11(C)(13-14)]

- What are the Critical Control Points in your operation and what steps are you taking to ensure they are controlled?
- How are you complying with your HACCP Plan?
- What records do you have for your HACCP plan?
- What is the shelf life of Reduced Oxygen Packaging food?

RESPONSIBILITIES - [2-201.11(C)(15)]

- Explain what the Food Code says about the responsibilities of each food employee, the Person in Charge, and the regulatory authority.

What are SOPs?

SOPs, or *Standing Operating Procedures*, are an important part of having a food safety management system in place. An SOP is a written document with clear, detailed, step-by-step procedures on how to perform specific tasks within your facility. A facility may have several SOPs created for various types of tasks.

Why write SOPs?

SOPs provide a facility with daily, consistent operations. It is also a useful training tool when new employees are hired, or when employees need to review or be re-trained in a process. SOPs not only provide direction, but also improve communication within a facility. It helps staff create better conditions during food production and minimize food safety risks.

What processes might require SOPs?

Cleaning/Sanitizing, Cold Hold & Hot Hold, Cooking, Cooling, Personal Hygiene, Receiving, Reheating, Time as a Public Health Control, Handwashing, ...& many more!

How do you write SOPs?

SOPs are most effective when well-written in simple language, in a format that is easy to understand, and in direct terms. If employees speak another language, another version of the SOP should be made available. Procedures should include the following information:

How do I know my SOP is working?

Test out the procedures! This will help you add steps that were missed or remove steps that were unnecessary. Don't forget to update your facility's SOPs as needed and train staff on any new updates. A sample SOP and sample template is also provided. If you need additional guidance, contact your Environmental Health Specialist at the Health Department.

SOPs Checklist

It is important for every facility to have a set of standard operating procedures (SOPs). SOPs will guide employees on how to do tasks correctly and what to do when something does not meet the standard procedure.

My facility has procedures in place for:			
	Chemical Use and Storage		Food Allergens
	Clean-Up and Disinfection of Vomiting/Diarrheal Accidents		Food Security
	Cleaning and Sanitizing of Food Contact Surfaces and Equipment		Glove Use
	Cold Holding		Handwashing
	Cooking		Hot Holding
	Cooling		Receiving Food Deliveries
	Cross Contamination		Reheating
	Date Marking		Shellfish Tracking
	Discarded and Damaged Food		Thawing
	Employee Health		Thermometer Use and Calibration
	Employee Training		Time as a Public Health Control



Standard Operating Procedures for <u>Cooking</u> (Task or Food Process)	
Purpose	Why are these procedures being written? <i>To prevent foodborne illness by making sure that all foods are cooked to the appropriate internal temperatures</i>
Role	Who is responsible for following these procedures? <i>Certified Food Managers (CFMs) and any other employees preparing and handling food with cooking responsibilities in the kitchen</i>
Instructions	How will this task or food process be completed properly? Where will these procedures take place? When and how often do we follow these procedures? <ol style="list-style-type: none"> <i>Food items that are potentially hazardous must be cooked in the kitchen using the convection oven, stovetop, broiler, or griddle.</i> <i>Cook food items to the following proper internal temperatures:</i> <ul style="list-style-type: none"> <i>165°F at 15 seconds</i> <ul style="list-style-type: none"> <i>Poultry, stuffed food items</i> <i>155°F at 15 seconds</i> <ul style="list-style-type: none"> <i>Ground meats, ground seafood, eggs for later service</i> <i>145°F at 15 seconds</i> <ul style="list-style-type: none"> <i>Beef, pork, veal, lamb, fish, shellfish, eggs for immediate service</i> <i>135°F at 15 seconds</i> <ul style="list-style-type: none"> <i>Fruits, vegetables</i> <i>Take the temperature of the food item using a clean, sanitized, and calibrated thermometer. For the time indicated above, the temperature should match the minimum cook temperature listed. The food item name and temperature may be recorded onto the "Cooking" or "Cooking & Reheating" log posted nearby.</i>
Monitoring	What documentation activities are we using to verify & track the procedures? <i>Food item names and temperatures will be recorded onto a log daily as needed. After food employees have logged in entries, managers will verify by initialing. See the assigned log posted next to grill/stove area. Logs will be kept on file for 1 year.</i>
Corrective Actions	What actions are necessary to take if we did not follow the correct procedures? <ol style="list-style-type: none"> <i>Alert the Person-in-Charge (PIC).</i> <i>Continue cooking the food item until the proper temperature is reached.</i> <i>Food items that have not reached the minimum cook temperature and that have not been served must be discarded. The cooking process must be restarted with a new food item.</i> <i>Re-train the employee on the cooking process including internal cook temperatures.</i>
Prepared By (Signature): <u>Jane Doe</u> Date: <u>8-15-2016</u>	
Reviewed & Tested By (Signature): <u>Tom Smith</u> Date: <u>9-1-2016</u>	



LakeCounty

Health Department and
Community Health Center

Standard Operating Procedures (SOPs)

Standard Operating Procedure (SOP) for

(Task or Food Process)

Purpose

Why are these procedures being written?

Role

Who is responsible for following these procedures?

Instructions

How will this task or food process be completed properly? Where will these procedures take place? When and how often do we follow these procedures?

Monitoring

What documentation activities are we using to verify and track the procedures?

**Corrective
Actions**

What actions are necessary to take if we did not follow the correct procedures?

Prepared By (Signature): _____ **Date:** _____

Reviewed & Tested By (Signature): _____ **Date:** _____



LakeCounty

Health Department and
Community Health Center

Daily Self-Inspection Form

Date: ____ / ____ / ____

NAME

POSITION

TIME

MORNING SHIFT _____ AM

EVENING SHIFT _____ AM

COOKING AND REHEATING

Time of Day	Food Item	Cooking (C) or Reheating (R)?	Temp (°F)	Corrective Action
AM				
PM				

CORRECTIVE ACTIONS: C = Continue cooking/reheating until proper temperature reached D = Discard food item

COLD HOLDING TEMPERATURES

Time of Day	Time	Unit Name	Unit Temp (°F)	Food Item	Food Temp (°F)	Corrective Action
AM						
PM						

CORRECTIVE ACTIONS: C = Continue cooking/reheating until proper temperature reached D = Discard food item

HOT HOLDING TEMPERATURES

Time of Day	Time	Food Item/Location	Temp (°F)	Corrective Action
AM				
PM				

CORRECTIVE ACTIONS: C = Continue cooking/reheating until proper temperature reached D = Discard food item



LakeCounty

Health Department and
Community Health Center

Daily Self-Inspection Form

SANITIZER CHECK

Equipment/ Location	Concentration (ppm) or Final Rinse Temp. (°F)	Tape Test Strip Here
		x
		x
		x
		x

THERMOMETER CALIBRATION

Thermometer	Original Temp. (°F)	Calibrated Temp. (°F)
#1		
#2		
#3		
#4		

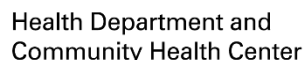
FOOD EQUIPMENT, CLEANING, AND MAINTENANCE

Task	AM		PM	
	M	NI	M	NI
Proper cooling steps followed for hot foods				
Food thermometer(s) available for use				
Refrigerator units, freezers, walk-ins, prep coolers: Discard foods past 7-day storage (except freezers), clean door/handles/gaskets, shelving, and walls/ceiling				
Wash and sanitize dishware/cookware				
Wash and sanitize in-use equipment (i.e. cutting boards, utensils, can openers, etc.)				
Clean-in-Place equipment cleaned (i.e. meat slicer, ice machine, etc.)				
Clean and sanitize counters/food-contact surfaces				
Replace sanitizer buckets/rags every _____ hours				
Sweep and mop kitchen floors including corners				
Gather and remove trash				
Clean under prep and cook equipment				
Clean grease traps and hoods				
Clean restrooms: sinks, toilets/urinals, floor, walls/ceiling, other fixtures, and empty trash				
Maintain pest control management				
Monitor maintenance for: dish machine/sanitizer, grease traps, hoods, refrigerator units/coolers/freezers				
Chemicals are labeled and stored away from food				

HANDWASHING AND EMPLOYEE HYGIENE

Check that all employees...	AM		PM	
	M	NI	M	NI
Are not sick and not experiencing illness signs/symptoms				
Have appropriate and clean attire (i.e. clothes, hair restraint, cuts covered, etc.)				
Have washed hand at appropriate times (i.e. at start of shift, in between changing tasks, after restroom use, before putting on new gloves)				
Are not eating/drinking/smoking in prep areas				
If drinking a beverage, closed container				
Check that the following are stocked at all hand sinks...	AM		PM	
	M	NI	M	NI
Hot Water				
Soap				
Paper Towels				
Handwashing Sign(s)				

CHECKLIST KEY: M = Meets NI = Needs Improvement



REMINIS

Cooking	Reheating	Cooling	Holding	Sanitizer	Calibration
<p>Poultry, stuffing: 165°F</p> <p>Ground meats, ground fish: 155°F</p> <p>Eggs served later: 155°F</p> <p>Eggs served immediately: 145°F</p> <p>Beef, pork, lamb, veal: 145°F</p> <p>Fish, shellfish: 145°F</p>	<p>Potentially hazardous foods: To 165°F held for 15 seconds</p> <p>Commercially-processed, ready-to-eat foods, vegetables, fruits, grains, legumes: To 135°F held for 15 seconds</p>	<p>Step 1: Cool within 2 hours from 135°F to 70°F</p> <p>Step 2: Cool within 4 more hours from 70°F to 41°F or below</p>	<p>Cold Hold: Keep at 41°F or below</p> <p>Hot Hold: Keep at 135°F or above</p>	<p>Concentration levels for chemical solutions</p> <p>Chlorine: 50-200ppm</p> <p>Quaternary Ammonium: 200ppm or Check manufacturer's specifications</p>	<p>Thermometer temperatures should stabilize during:</p> <p>Ice water method at 32°F</p> <p>Boiling water method at 212°F</p>

Instructions: This is a basic log to record food temperatures and may be used for various monitoring practices.

Location: _____

Reminder: Cold foods should be kept at 41°F or below. Hot foods should be kept at 135°F and above.

[illegible]

Corrective Action Key: (C) Rapidly chill with a cooling method (*Cold Hold*) (M) Move to another unit/location for cooling (*Cold Hold*)

(RH) Reheat to 165°F for 15 sec (*Hot Hold*) **(CR)** Continue reheating process until proper temp. reached (*Reheat*)

(CC) Continue cooking process until proper temp. reached (Cook) (R) Reheat to 165°F (Cool) (D) Discard food item & restart process (All)

Certified Food Protection Manager (CFPM) Training

Effective August 19, 2018, PA100-0954 amends the Food Handling Regulation Enforcement Act to allow the use of an existing Illinois Food Service Sanitation Manager Certification (FSSMC) issued by the Department that is still valid to meet the requirement of the Certified Food Protection Manager (CFPM) certification required by the Illinois Food Code.

So, what does this mean?

- If you already have a valid Illinois FSSMC, you can use it to meet the requirement of the CFPM.
- If you have a valid ANSI accredited CFPM certification (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety), you can use it to meet the requirement of the CFPM.
- If you have an IL FSSMC and it will soon expire, you will need to take a course and ANSI accredited CFPM exam (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety).
- You do not need to apply for an IL FSSMC, as the certificate itself was eliminated January 1, 2018.
- Duplicates of the IL FSSMC will not be issued, and new applications will not be processed.
- If you lost your IL FSSMC or it is no longer valid and have never taken the CFPM exam (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety), then you will need a 7-hour food manager course with ANSI accredited CFPM exam. You can find instructors via an online search engine or by contacting your local health department.
- If you took a course/exam later in 2014 or after, it is likely that you have a CFPM certification. If you need a copy of that national certificate, you will need to contact the exam company directly for a duplicate: <https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>.

Questions: email dph.fssmc@illinois.gov

Effective January 1, 2018, per PA 100-0194, the Illinois Food Service Sanitation Manager Certification (FSSMC) will be eliminated. IDPH will no longer issue FSSMC certifications, post course listings, or certify instructors/proctors on or after January 1, 2018. Please note, the Illinois Food Code still requires a valid IL FSSMC per 750.540 through the end of 2017.

Beginning January 1, 2018, an ANSI accredited Certified Food Protection Manager (CFPM) certification obtained through a course and passing the exam are still required, but students will not need to apply for the additional Illinois FSSMC certificate. The City of Chicago will still maintain their certification. For questions, please email dph.fssmc@illinois.gov.

ANSI-CFP Accredited Certified Food Protection Manager Programs

1. Learn2Serve Food Protection Manager Certification Program	360training.com, Inc.
2. Certified Food Protection Manager (CFPM) Exam	AboveTraining/StateFoodSafety.com
3. Food Protection Manager Certification Program - International Certified Food Safety Manager	National Registry of Food Safety Professionals
4. ServSafe Food Protection Manager Certification Program	National Restaurant Association
5. Food Protection Manager Certification Program	Prometric Inc.

<https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>

The Illinois Department of Public Health (IDPH) requires all food service establishments to have a manager/supervisor certified in food service sanitation. IDPH approved courses are offered by the companies listed below in various locations throughout the northern portion of Illinois:

*Classes also offered in Spanish

<p>*Foodservice Safe Lake/Cook/DuPage/McHenry/Kane Phone: 847.254.5405 www.foodservicesafe.com</p>	<p>*Food Protection Systems, Inc. Gurnee Phone: 847.244.0432 www.foodprotectionsystems.net</p>
<p>*City Colleges of Chicago Chicago (Classes available in Chinese) Phone: 312.553.5807 www.ccc.edu</p>	<p>*College of Lake County Grayslake Phone: 847.543.2041 www.clcillinois.edu</p>
<p>*Oakton Community College Des Plaines/Skokie Phone: 847.982.9888 www.oakton.edu</p>	<p>*Illinois Restaurant Association Chicago Phone: 312.787.4000 www.illinoisrestaurants.org</p>
<p>Food Safety and Environmental Solutions Lake Phone: 847.865.5106 www.fse-solutions.com</p>	<p>*Safe Food Handlers Corporation New Berlin Phone: 888.793.5136 www.sfhcorp.com</p>
<p>Nutrition Care Systems, Inc. Elgin Phone: 847.888.8177 or 800.761.9200 www.nutritioncaresystems.com</p>	<p>*Safe Chefs Chicago/O'Hare/Crystal Lake/Milwaukee Phone: 630-957-7687 www.safechefs.com</p>
<p>*Paladin Management Consultants Naperville Phone: 630.554.3663 www.safefood.com</p>	<p>Linda Roberts and Associates Wheaton Phone: 630.752.8823 www.rdoffice.net</p>
<p>Greg Stolis and Associates DuPage/Lake Phone: 630.960.1135</p>	<p>Paul McDonnell & Associates Aurora/Elgin/Geneva Phone: 630.896.3662</p>
<p>*Corporate Training Center Chicago Area 800.705.8204 www.ctcfoodsantiation.com</p>	<p>*McHenry County College Crystal Lake Phone: 815.455.8588 www.mchenry.edu</p>
<p>*The Safe Dining Associates DuPage/Downers Grove Phone: 630.434.0588 www.safedining.com</p>	

Clean Up Procedure for Vomit & Fecal Incidents

1. Initial Response:

- A. Request employee or patron who had the incident to rest in an area away from where food is cooked, prepared, served, displayed or stored.
 - If employee is experiencing both symptoms of vomiting and diarrhea, they must be excluded from all food operations until symptom free for 48 hours.
- B. Close the area with the vomit or fecal incident and place a sign to prevent patrons from stepping into the area.
 - Place a dispensable towel on the discharge to prevent airborne contamination.

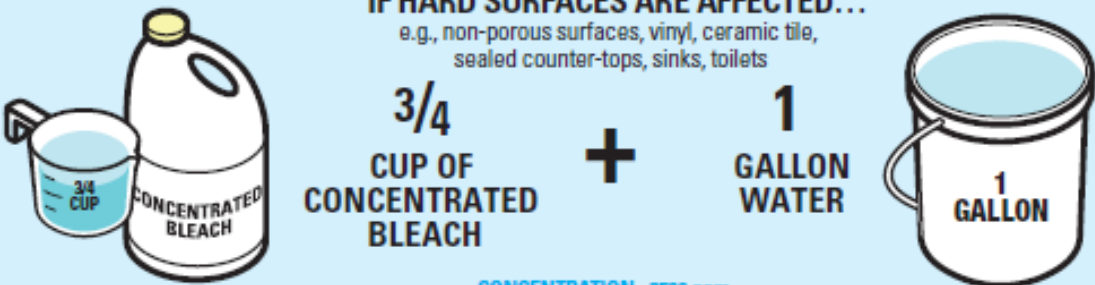
2. Clean Up:

- A. Remove vomit or diarrhea right away!
 - Wear protective clothing, such as disposable gloves, an apron, and/or face mask to prevent inhalation of bodily discharge.
 - Use kitty litter, baking soda, or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material.
 - Pick up using paper towels.
 - Dispose of paper towels/waste in a plastic trash bag or biohazard bag.
- B. Use soapy water to wash surfaces that contacted vomit or diarrhea
- C. Rinse thoroughly with plain water
- D. Wipe with dry paper towel

Don't stop here: Germs can remain on surfaces even after cleaning!

3. Disinfection:

- A. Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these surfaces. Mixing directions are based on EPA-registered bleach products that are proven effective against Norovirus. For best results, consult label directions on the bleach product you are using.
- B. Prepare a chlorine bleach solution, using the guidelines below.



IF HARD SURFACES ARE AFFECTED...
e.g., non-porous surfaces, vinyl, ceramic tile,
sealed counter-tops, sinks, toilets

3/4 CUP OF CONCENTRATED BLEACH + **1 GALLON WATER**

CONCENTRATION ~3500 ppm

IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.

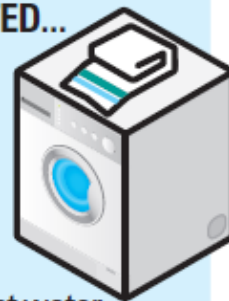
- C. Leave surface wet with disinfectant for at least 10 minutes.
- Due to the chlorine bleach solution being in high concentration, ensure the area is sufficiently ventilated. Consider opening a screened door or window.
 - Norovirus can be inhibited by certain quaternary ammonia sanitizers as listed by the Environmental Protection Agency. Bleach must be used to denature the protein found in Norovirus. (Please see references)
- D. Rinse all food contact surfaces with plain water before use.

4. **Removal of Discharge**

- A. Discard all personal protective equipment into garbage bags. Disinfect or discard other materials and equipment utilized to clean the vomit and fecal matter. Throw away food that has been near or directly contaminated with vomit and fecal discharge.
- Wash hands thoroughly with soap and warm water. Preferable to take a shower and change clothes.
- B. Create a documentation of the employee or patron who was sick.
- Create an incident report which contains this valuable information: location of fecal and vomiting incident, time and date, steps for sanitary cleansing.
 - Open line of communication with other employees to document if there are others experiencing nausea, vomiting, or diarrhea.
 - If medically confirmed case of Norovirus, please notify Lake County Health Department.

IF CLOTHING OR OTHER FABRICS ARE AFFECTED...

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



Lake County Health Department
500 W. Winchester Road, Suite 102 Libertyville, IL 60048
847.377.8020 – <http://www.lakecountyil.gov/>

Bare Hand Contact with Exposed Ready-to-Eat Foods



3-3 PROTECTION FROM CONTAMINATION AFTER RECEIVING

3-301 PREVENTING CONTAMINATION BY EMPLOYEES

3-301.11 PREVENTING CONTAMINATION FROM HANDS

(E) Food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if:

- 1) The permit holder obtains prior approval from the regulatory authority;
- 2) Written procedures are maintained in the food establishment and made available to the regulatory authority upon request that include:
 - a. For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands,
 - b. Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;
- 3) A written employee health policy including:
 - a. Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through FOOD,
 - b. Documentation that food employees and conditional employees acknowledge their responsibilities, and
 - c. Documentation that the person in charge acknowledges the responsibilities;
- 4) Documentation that food employees acknowledge that they have received training in:
 - a. The risks of contacting the specific ready-to-eat foods with bare hands,
 - b. Proper handwashing,
 - c. When to wash their hands,
 - d. Where to wash their hands,
 - e. Proper finger nail maintenance,
 - f. Prohibition of jewelry, and
 - g. Good hygienic practices;
- 5) Documentation that hands are washed before food preparation and as necessary to prevent cross contamination by food employees during all hours of operation when the specific ready-to-eat foods are prepared;
- 6) Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact:
 - a. Double handwashing,
 - b. Nail brushes,
 - c. A hand antiseptic after handwashing,
 - d. Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill, or
 - e. Other control measures approved by the regulatory authority; and IDPH Field Guide
- 7) Documentation that corrective action is taken when steps 1-6 are not followed.



LakeCounty
Health Department and
Community Health Center

Application for Bare Hand Contact with Ready-to-Eat (RTE) Food

Facility Name (DBA)	License Number		
Facility Address (including City)	Date		
	Month	Day	Year

I am completing this written application because I desire to have bare hand contact with ready-to-eat (RTE) food in my food service facility.

The following is a description of the standard procedures and policies I will use to operate my business in order to protect the health and safety of the public.

REQUIREMENT
Specific workstation(s) where bare hand contact occurs (e.g., cookline, salad prep table)
PROPOSED PROCEDURE

REQUIREMENT
Specific employee positions conducting bare hand contact (E.g., line cook, salad prep worker)
PROPOSED PROCEDURE

REQUIREMENT
Food preparation processes where bare hand contact is used (E.g., assembling salads, garnishing plates, placing condiments on sandwiches, chopping vegetables)
PROPOSED PROCEDURE

REQUIREMENT
Explain how cross contamination will be prevented (E.g., worker will not change activities without washing hands and applying hand antiseptic, raw meat will not be handled without gloves, raw animal foods will not be handled by the same worker).
PROPOSED PROCEDURE

REQUIREMENT
Explain how management will monitor employee hand washing practices.
PROPOSED PROCEDURE

REQUIREMENT
Explain how management will monitor the health status of employees.
PROPOSED PROCEDURE

REQUIREMENT
Explain how management will monitor employee adherence to the provisions of the Application.
PROPOSED PROCEDURE

REQUIREMENT
Explain the corrective actions that management will take (for the potentially contaminated food as well as training of the worker) if the Application is not followed.
PROPOSED PROCEDURE

TRAINING
<input type="checkbox"/> Yes <input type="checkbox"/> No Professional hygiene training is provided to all identified employees before they begin using bare hand contact with RTE food.
<input type="checkbox"/> Yes <input type="checkbox"/> No Employee training documentation is maintained on the premises.
HAND WASHING / HANDWASH SINKS
<input type="checkbox"/> Yes <input type="checkbox"/> No Accessible hand washing sinks are installed in all areas necessary.
<input type="checkbox"/> Yes <input type="checkbox"/> No All hand washing sinks are provided with hot water (100°F), soap, hand drying devices and hand wash signs.
<input type="checkbox"/> Yes <input type="checkbox"/> No Hand antiseptic is provided and used after proper hand washing.
WRITTEN PROCEDURES / ANNUAL REVIEW
<input type="checkbox"/> Yes <input type="checkbox"/> No Written procedures will be available at all times in the establishment and made available for review upon request.
<input type="checkbox"/> Yes <input type="checkbox"/> No Documentation will be available indicating the AOP is reviewed annually by the operator and updated as needed.
RULES AND REGULATIONS
<input type="checkbox"/> Yes <input type="checkbox"/> No I agree that all employees, including the operator, manager, or any supervisory position, who handle ready-to-eat foods with bare hands must comply with all requirements of the Food Code and the establishment's written alternative operating procedures.
<input type="checkbox"/> Yes <input type="checkbox"/> No I understand that if an employee is observed using bare hands to handle ready-to-eat foods and the establishment has failed to maintain or make available the written alternative operating procedure; or, comply with any rule requirement related to the use of bare hands, personal health, or professional hygiene, the division will cite the establishment for noncompliance. Noncompliance on a second inspection within two years of the first infraction may result in enforcement action. A further finding of noncompliance may result in enforcement action and enforcement of no bare hand contact with ready-to-eat food until the establishment operator verifies corrective action and completes remedial training of all food preparation employees.
<input type="checkbox"/> Yes <input type="checkbox"/> No I understand that if the division or other food regulatory authority is notified of a suspected foodborne illness outbreak, the division may temporarily suspend the alternative operating procedure and enforce no bare hand contact of ready-to-eat food until a determination is made by the health authority whether a foodborne illness outbreak exists or until the origin of the foodborne illness outbreak is confirmed.

☐ Additional information attached

SUBMITTED BY

I understand that I must operate my business according to these operating procedures each day the establishment is in operation.

Name (please print)	Title (please print)	
Signature		Date

<input type="checkbox"/> APPROVED	<input type="checkbox"/> DENIED
Denial Comments:	



TIME AS A PUBLIC HEALTH CONTROL WRITTEN PROCEDURES

For Using Time Control Only to Hold Time/Temperature Control for Safety (TSC) Foods

Facility Name (DBA)	License Number		
Facility Address (including City)	Date		
	Month	Day	Year

I am completing this written procedure because I desire to utilize time only as a public health control to hold working supplies of time/temperature control for safety (formerly potentially hazardous) food(s) (TCS/PH foods) in my public food service establishment.

The following is a description of the standard procedures and policies I will use to operate my business in order to protect the health and safety of the public.

RULES AND REGULATIONS	
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand the life of all food(s) held utilizing time only as a public health control is limited to 4 hours (if the food is removed from temperature control at 41°F or below; or 135°F or above) – OR – 6 hours (if the food is removed from temperature control at 41°F or below and is not permitted to rise above 70°F while out of temperature control).
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand once time only as a public health control has begun, the food(s) may not be returned to temperature control.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) held for a maximum of 4 hours using time only as a public health control must begin at 41°F or below, or 135°F or above. NOTE: cut tomatoes, and commercially processed pancake and waffle batters reconstituted with water may begin at any temperature.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) held for a maximum of 6 hours using time only as a public health control must begin at 41°F or below and never rise above 70°F. NOTE: cut tomatoes may begin at any temperature below 70°F.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand these food(s) must be monitored and temperatures recorded to ensure they do not rise above 70°F during the 6-hour period – OR – placed in equipment that maintains food(s) at an internal temperature of 70°F or less.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand if foods are cooked, cooled and cold held prior to the use of time only as a public health control, I must have written procedures and monitoring documentation available to ensure foods are properly cooked, cooled and cold held.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) must be cooked and served, served if ready-to-eat, or discarded within the specified time frame (4 hours or 6 hours) from the point in time when the food(s) are removed from temperature control.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) which are not marked, exceed 70°F during the 6-hour period, or are marked to exceed the specified time frame (4 hours or 6 hours) must be discarded.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand these written procedures and any required monitoring documentation must be available at all times in the establishment and made available for review upon request.

REQUIREMENT		
Identify the specific location(s) where time only as a public health control will be utilized to hold TCS/PH food(s). Identify the food(s) held at each location and the time option used for each food item or group of food items. If using both time options at a specific location, you must list the food items separately (use the empty lines at the bottom of the table or an extra sheet of paper). Additional information may be attached, if needed.		
PROPOSED PROCEDURE		
LOCATION	FOOD ITEM(S)	TIME OPTION (CHOOSE <u>ONE</u> PER LINE)
<input type="checkbox"/> Cold Buffet		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Hot Buffet		<input type="checkbox"/> 4 hours
<input type="checkbox"/> Cook Line		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Counter Next to		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Make Line Cooler		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Pizza Make Table		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Display Case		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Expo/Server Line		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Sushi Bar/Area		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Condiment Counter		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours

REQUIREMENT
Identify the point at which time only as a public health control will begin for each identified food item or group of food items (e.g., when cooking / heating is completed and foods are 135°F or above: pizza removed from oven, when removed from refrigeration and foods are 41°F or below: flat of eggs removed from reach-in cooler).
PROPOSED PROCEDURE
<input type="checkbox"/> When removed from refrigeration and the food(s) are 41°F or below:
<input type="checkbox"/> When cooking / heating is completed, and the food(s) are 135°F or above:
<input type="checkbox"/> After cutting/chopping/dicing tomatoes
<input type="checkbox"/> After mixing/reconstituting pancake or waffle batter
<input type="checkbox"/> Other:

REQUIREMENT
Indicate the manner in which the 4-hour or 6-hour time limit will be marked for each identified food item or group of food items (E.g., Cuban sandwich holding chart, hot buffet time board, egg roll pan marked with grease pencil).
PROPOSED PROCEDURE
<input type="checkbox"/> Time marked on the food tray/container
<input type="checkbox"/> Time marked on a chart or board
<input type="checkbox"/> Specific timeframe(s) used (E.g., 10AM to 2PM, 2PM to 6PM, and 6PM to 10PM). Indicate timeframe(s), location(s) and food item(s):
<input type="checkbox"/> Other:

COMPLETED BY

I understand that I must operate my business according to these procedures each day the establishment is in operation.

Name (please print)	Title (please print)		
Signature			Date

Sample Time as a Public Health Control Log

- **Cold** time temperature control for safety (TCS) foods may be held out of temperature (above 41°F) for a maximum of **six** hours, as long as the temperature does not exceed 70°F at any period.
- **Hot** TCS foods may be held out of temperature (below 135°F) for maximum of **four** hours.

All foods must be discarded after time period has ended.

* Initial Time: Time the food is removed from cold or hot holding control. ** The food shall be labeled with time removed from temperature control.

Date	Employee Initials	Food	*Initial Time / Temp	Time/Temp	Time/Temp	Time Discarded	**Food Labeled
7/24/2020	JS	Chicken Salad	12PM / 39 °F	2PM / 55 °F	6PM / 68 °F	6:00 PM: leftovers discarded	✓
8/1/2020	DC	Pepperoni Pizza	11AM / 172 °F	1PM / 100 °F	3PM / 73 °F	3:00 PM: leftovers discarded	✓

Time as a Public Health Control Log

Cold time temperature control for safety (TCS) foods may be held out of temperature (above 41°F) for a maximum of *six* hours, as long as the temperature does not exceed 70°F at any period. Hot TCS foods may be held out of temperature (below 135°F) for maximum of *four* hours. All foods must be discarded after time period has ended.

Date	Employee Initials	Food	*Initial Time / Temp	Time/Temp	Time Discarded	**Food Labeled
7/24/2018	JS	Chicken Salad	12PM / 39 °F	2PM / 55 °F	6PM / 68 °F	✓
8/1/2018	DC	Pepperoni Pizza	11AM/ 172 °F	1PM / 100 °F	3:00 PM: leftovers discarded	✓

* Initial Time: Time the food is removed from cold or hot holding control.

** The food shall be labeled with time removed from temperature control



Lake County

Health Department and
Community Health Center

Food Handler Training Program

A food handler means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

- Any food handler working in the State of Illinois is required to have training, *unless* that person has a valid Certified Food Protection Manager (CFPM) certificate.
- All food handlers working in food facilities shall complete an American National Standards Institute (ANSI) approved training course - <https://www.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=237,238&statusID=4>.
- All food handlers employed by food service facilities will be required to receive or obtain ANSI accredited training within 30 days of employment and every 3 years thereafter.
- Not every food handler training course will issue a certificate, but proof of training must be available in the facility upon inspector request. ANSI approved food handler training courses will issue a certificate upon passing the assessment.
- Mostly online, some classroom options available.

Costs:

- Costs vary from \$5 to \$30 depending on the training program.

Food Handler Training vs. CFPM Program

Certified Food Protection Manager-CFPM

- Beginning January 1, 2018, an ANSI accredited Certified Food Protection Manager (CFPM) certification obtained through a course and passing the exam are still required, but students will not need to apply for the additional Illinois FSSMC certificate.
- High risk facilities must have a certified person during all hours of food preparation, Medium risk facilities must have at least one full-time certified person on staff.
- If a certified person leaves, the facility has three months from date of loss to employ another one and comply.
- A current FSSMC must be renewed every 5 years by completing an 8-hour class and an ANSI exam.
- Certificates of certified managers shall be maintained at the place of business and shall be made available for inspection.
- Classroom and online options - <https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/AllDirectoryListing?menuID=8&prgID=8&statusID=4>.

Costs:

- Costs vary from \$150 to \$300 depending on the training program.

**Food
Handler
Training
Program
Certificate**



BOTH ANSI APPROVED – 3-year vs 5-year Expiration Date



**Certified
Food
Protection
Manager
(CFPM)**

<http://www.dph.illinois.gov/topics-services/food-safety/food-handler-training>

Who is considered a food handler?

"Food employee" or "food handler" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. "Food employee" or "food handler" does not include unpaid volunteers or temporary events.

Who is required to have food handler training?

Any food handler working in Illinois, unless that person has a valid Certified Food Protection Manager (CFPM) certification or unpaid volunteer. If someone working in a facility is not a food handler on a regular basis, but fills in as a food handler when needed, they must have food handler training.

Who is NOT required to have food handler training?

Anyone working in a facility who is not a food handler by definition, unpaid volunteers or any food handler who has a valid Certified Food Protection Manager (CFPM) certification are not required to have training. Temporary food establishment employees are also exempt from the food handler training requirement. What type of training is required and by what date? The first thing is to determine whether the type of food service establishment is a restaurant or non-restaurant.

Food Handlers Working in a Restaurant**What is a restaurant?**

"Restaurant" means any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption. Where "primarily engaged" means having sales of ready-to-eat food for immediate consumption comprising of at least 51% of the total sales, excluding the sale of liquor, as defined in Section 3 of the Food Handling Regulation Enforcement Act. For the purposes of this definition, restaurants would include concessions and other food service establishments where food is intended for immediate or on-site consumption.

What is the timeline for implementation?

All food handlers working in restaurants shall have training beginning July 1, 2014.

What type of training is offered for restaurants?

Food handler courses with American National Standards Institute (ANSI) approval can be found on the ANSI website at:

<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=212&prgID=237&prgID1=238&status=4> The course and assessment can be completed online, 24 hours/day and does not need to be monitored by an instructor. Upon passing the assessment, the certificate is immediately available to print. A local health department that has a Department approved training program may provide training for restaurants. For a list of local health departments go to: <http://www.idph.state.il.us/local/alpha.htm> In addition, any business with a training program approved in another state prior to August 27, 2013, may provide training if registered with the Department.

How is the training administered?

Training can be online, computer, classroom, live trainers, remote trainers and by certified food service sanitation managers. For those food handlers working in restaurants, the training must be ANSI approved, unless their local

health department has been approved by the Department to provide food handler training to restaurants or they work for a business with a Department approved internal training program.

Will everyone receiving food handler training receive a certificate?

Not every food handler training course will issue a certificate, but proof of training must be available in the facility upon inspector request. Proof of training can be in the form of a written or electronic list that must contain the food handler's name, training received and date of training. ANSI approved food handler training courses will issue a certificate upon passing the assessment.

How long is the certificate valid?

The ANSI food handler training certificates are good for three years and those taking other types of trainings that work in restaurants and other non-restaurant facilities, such as nursing homes, licensed day care homes and facilities, hospitals, schools and long-term care facilities, are good for three years. Those working in non-restaurants, other than those listed above, are not required to take another food handler training unless they go to work for another employer. Food handler training for those working in non-restaurants is not transferable between employers.

Will my food handler certificate be valid throughout Illinois?

Restaurant food handler training certificates are valid throughout the state, unless the training was obtained at a business through a Department approved internal training program.

Who can teach food handler courses?

Anyone can teach food handler training courses. It is important to remember, it is not who is teaching the training, but that you receive the appropriate training based on whether you work in a restaurant or non-restaurant.

Food Handlers Working in a Non-restaurant

What is a non-restaurant?

Non-restaurants are facilities, such as nursing homes, licensed day care homes and facilities, hospitals, schools, long-term care facilities and retail food stores.

What is the timeline for implementation?

All food handlers working in non-restaurants shall have training completed by July 1, 2016.

What type of training is offered for non-restaurants?

Any food handler training course that has been registered and approved by the Department is acceptable for food handlers in non-restaurants.

How long is the certificate valid?

Those working in non-restaurants are not required to take another food handler training, unless they go to work for another employer or if they work in nursing homes, licensed day care homes and facilities, hospitals, schools or long-term care facilities. Food handlers working in those facilities must receive training every three years. Food handler training for those working in non-restaurants is not transferable between employers.

Will my food handler certificate be valid throughout Illinois?

No, non-restaurant training is not transferable between employers.

ANSI Accredited Food Handler Training Programs

<https://www.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=237,238&statusID=4>

1.	Food Handler Training Certificate Program	123 Premier Food Safety
2.	Food Handler Training Course	360training.com, Inc.
3.	Food Handler	A Plus Food Training L.L.C.
4.	Food Handler Training Certificate Program Food Safety Allergen Food Safety Essentials	AboveTraining/StateFoodSafety.com
5.	Food Handler Training	ACE Food Handler
6.	Safe Food Handler Certificate	Cogneti LLC
7.	Basics of Food Allergies Training Food Handler Safety Training	Diversys Learning Inc
8.	Food Handler Classes	DSBWorldWide, Inc. / EduClasses.org
9.	eFoodhandlers Basic Food Safety	eFoodhandlers Inc.
10.	Food Handler Certificate	EFOODTRAINER Inc.
11.	Food Handler Certificate	Food Handler Solutions LLC
12.	SafeMark Quick Reference: Food Safety for Food Handlers	Food Marketing Institute
13.	eFoodcard	Food Safety Educators
14.	Food Handler - Safety and Certificate Course	Health Technologies, Inc.
15.	Food Allergen Training Program Food Handler Training Certificate Program	Institute of Food Safety, Health, & Hygiene, Inc.
16.	AllerTrain AllerTrain Lite Food Handler	MenuTrinfo, LLC
17.	Food Handler Training Certificate Program	MyCertify
18.	Food Handler Training Certificate	National Environmental Health Association
19.	Food Safety First Principles for Food Handlers	National Registry of Food Safety Professionals®
20.	Food Allergen ServSafe Food Handler Program	National Restaurant Association
21.	Responsible Training Food Safety Program	Responsible Training / Safeway Certifications, LLC
22.	Food Safety for Handlers	Rserving
23.	Allergen Awareness Food Handler Course and Assessment	TAP Series
24.	Allergy Awareness The Level 2 Award in Food Safety for Food Handlers	The Always Food Safe Company, LLC

Allergen Awareness Training

<http://dph.illinois.gov/topics-services/food-safety/allergen-awareness>

Who needs to be trained?

- All certified food protection managers (CFPMs) working in a restaurant must complete additional allergen training using an approved allergen awareness training program.
- Certificate of course completion must be kept at the establishment, made available to the health inspector upon request and is an item on the inspection report.

What type of training is approved?

- An allergen awareness training program that is accredited by the American National Standards Institute (ANSI):
<https://www.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=263&statusID=4>

What types of establishments need training?

Includes:

- Restaurants assigned as Category I (High Risk) by their local health department. A restaurant is defined as any business that is primarily engaged in the sale of ready-to-eat food for immediate consumption.

Does not include:

- Grocery stores, convenience stores, daycares, schools, assisted living or long term care facilities, food handlers (those without CFPM certifications), and certified food protection managers for risk category 2 or 3 establishments. (see Illinois Food Code, for risk category definitions)

Implementation

New regulations go into effect January 1, 2018. **Enforcement begins July 1, 2018.**

Link to Legislation:

<http://www.ilga.gov/legislation/publicacts/fulltext.asp?Name=100-0367>

Re-certification: Every 3 years.

Notes

- ANSI ASTM accredited allergen training programs are automatically approved, and this type of training is transferable between employers.
- Internal training programs are approved; if it can be proved that they were approved in another state prior to effective date of the bill. *This proof can be provided to the local health department inspector at time of inspection. This type of training is not transferable.



NOTICE TO CONSUMERS

Please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the Person In Charge or Certified Food Protection Manager on duty at this establishment.



*This notice is mandated by PA 101-0495 (HB3018) 410 ILCS 625/3.08 effective 08/23/19

IOCI 20-297



LakeCounty
Health Department and
Community Health Center

Consumer Advisory



LakeCounty
Health Department and
Community Health Center

CONSUMER ADVISORY

[2017 FDA Food Code 3-603.11]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For further information, contact your physician or the Lake County Health Department and Community Health Center at 847.377.8040.